



KITCHEN HOOD AND DUCT EXTINGUISHING SYSTEMS

Submit three (3) complete sets of drawings to the City of Mountain View, Building Inspection Division, 500 Castro Street. Submittals must be made in person. Submittals received via mail will be returned to the sender.

A. DRAWINGS AND SUBMITTALS SHALL INCLUDE:

1. Contractor name, address, phone number, license type and license number.
2. Details and specifications from the system manufacturer "Design and Installation Manual". (The Fire Protection Engineer reserves the right to require a registered engineering stamp on systems which deviate from the manufacturer's recommendations or specifications).
3. Model number for each system component.
4. Type and size of extinguishing system. (*All new systems shall meet the requirements of UL 300*).
5. Kitchen layout, including exits from kitchen and access to dining area.
6. Dimensions of hood, exhaust ducts and appliances.
7. Size and length of all system piping.
8. Position of nozzles. Minimum and maximum mounting height above each appliance and orientation of each nozzle in relation to the protected area.
9. Location and type of fuel shutoff devices.
10. Location of manual actuation device.
11. Deep fat fryers shall be installed with at least a 16" space between the fryer and surface flames from adjacent cooking equipment. When the required clearance cannot be provided, a steel or tempered glass baffle shall be installed a minimum 8" in height between the fryer and surface flames of the adjacent appliance.
12. Upon activation of the system an audible alarm or visual indicator shall be provided to show the system has activated. (The indicator on the control head may be used for visual indication as long as the control head is clearly visible from the floor).

B. INSTALLATION AND CERTIFICATION:

- The system installation shall be performed by either a C-16 licensed contractor or an individual licensed by the California State Fire Marshal. In addition, individuals performing such installations shall be factory trained/certified by the manufacturer of the system.

C. INSPECTION AND TESTING SHALL INCLUDE:

1. A discharge of expellant gas through the piping and into balloon covered nozzles. The Fire Protection Engineer reserves the right to require a product "dump" test prior to acceptance.
2. Observation for serious gas leakage in piping and fittings.
3. Verification of the location and model number of each system component in accordance with the approved plans and manufacturer specifications.
4. A system trip test by means of the manual actuation device and by fusible link.
5. Piping shall not be hydrostatically tested. (Where pressure testing is required, it shall be by means of a dry gas).
6. A minimum of two (2) working days advanced notice shall be given when scheduling inspections.

D. ADDITIONAL INFORMATION:

1. Portable Extinguishers: In addition to the hood and duct extinguishing system, a fire extinguisher listed and labeled for Class K fires shall be installed within 30 feet of commercial food heat-producing equipment.
2. Semi-annual maintenance of the hood and duct extinguishing system shall be performed by either a C-16 licensed contractor or an individual licensed by the California State Fire Marshal. In addition, individuals performing such maintenance shall be factory trained/certified by the manufacturer of the system.
3. Operating Instructions: Instructions for manually tripping the hood and duct extinguishing system shall be posted adjacent to the manual actuation device.
4. In kitchens where more than one hood and duct extinguishing system is installed, manual actuation devices shall be provided with identification signs indicating the hood it serves.